

Louisiana Office of Public Health Laboratories	
Test Name	Polycyclic Aromatic Hydrocarbons (PAH) in Seafood
PHL Location	Seafood Lab
CPT Code	N/A
Synonyms	PAH
Brief Description of Test	A Liquid Chromatography with fluorescence detection to screen fifteen targeted polycyclic aromatic hydrocarbons(PAHs) at concentrations below the established levels of concern in oysters, shrimp, crabs and finfish.
Possible Results	0ng/g to any detectable reading
Reference Range	2.5ng/g to 50ng/g
Specimen Type	Shrimp, Crabs and Finfish
Specimen Container(s):	Aluminum foil
Minimum volume accepted:	100g
Collection Instructions	N/A
Storage and Transport Instructions	Sample kept frozen and wrap in aluminum foil.
Causes for Rejection	Insufficient amount of sample.
Limitations of the Procedure	Insufficient amount of sample
Interfering Substances	N/A
References	Forensic Chemistry, Food and Drug Administration, 6751 Steger Drive, Cincinnati, OH 45237 Department of Analytical Chemistry, Connecticut Agricultural Experiment Station

Additional Information	Test used for special projects only; prior authorization required.
Release Date	11/2013
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